

# *Swarling Manor*

## *Swarling Events Wedding Packages*

Package based on 50-day guests, 100 evening guests includes:

- ♥ Exclusive use of venue from 10am until midnight on your event date.
- ♥ Exclusive use of our gardens
- ♥ Little Barn or Lawn Gazebo for your civil ceremony (Registrar fees not included)
- ♥ A personal event coordinator to help you plan, organize and run your special day including up to five face to face meetings/appointments.
- ♥ Gold gilt banquet Chairs, 5ft round tables and trestle tables
- ♥ White Linen
- ♥ Cake stand and knife
- ♥ Table number holders
- ♥ Choice of two wooden/white easels to hold table plans or signs
- ♥ Fully staffed venue for the entirety of your event
- ♥ Dressed venue ready for your personal touches
- ♥ Licensed and fully stocked served bar until 11:30pm (late license available up to 3am for £175 per hour)
- ♥ Indulging Drinks Package including
  - Two post ceremony drinks (bucks fizz)
  - Half a bottle of house wine per person on the table
  - A glass of Prosecco as a toasting drink for the speeches
  - Children's drinks and alternative non-alcoholic beverages include locally produced apple juice, and elderflower presse.

# Swarling Manor

## Silver Package

- ♥ Two course sit down wedding breakfast or three-course BBQ buffet breakfast
- ♥ Evening Hog roast or finger buffet for 100 guests.

### Optional Upgrades

- ♥ 2019 Additional day guests £60 per adult, £35 per child (age dependent)
- ♥ 2020 Additional day guests £65 per adult, £40 per child (age dependent)
- ♥ 2021 additional day guests £70 per adult, £45 per child (age dependent)
- ♥ Additional evening guests are charged £15-£20 per person
- ♥ Canapés or additional courses are available as upgrades at £8.00 per course/canapés payable to caterers directly.
- ♥ Additional evening Coffee/hot drink station
- ♥ Chivari lime wash chairs instead of gold gilt banquet chairs
- ♥ Linen Napkins in a range of colours
- ♥ Hiring wooden garden games
- ♥ Booking Sweets table or doughnut wheel for your guests.
- ♥ Extending the license past 11:30pm, £175 per hour up to 3am, application dependent.

## Silver Package Menu Options

### Canapés

Asparagus & hollandaise crostini  
Lime and coriander King prawns  
Smoked salmon crostini  
Mini savoury quiches  
Sesame toasts  
Mini chicken Kiev  
Mini deep fried Brie  
Cocktail roast beef & horseradish yorkies  
Baby cottage pie  
Mini cheese tomato & pepperoni pizza  
Honey and Mustard cocktail sausages

### Evening Options

Hog roast, cook and carve with rolls, butter and relishes.

Finger Buffet including:  
An assortment of sandwiches, scotch eggs, mini sausages, chicken drumsticks, quiche, mini pork pie, nuts and crisps

An assortment of sandwiches, scotch eggs, quiche, assorted cakes, tea and coffee

# Swarling Manor

## Silver Package Menu

### Starters

Tomato & Mozzarella salad  
Pear & Stilton tart  
Chicken Caesar salad  
Pork and apricot terrine  
Traditional Prawn Cocktail

### Mains Choices

Seared Sirloin beef flash fried and with rich brandy & mushroom sauce

Lime & Coriander Supreme of chicken, Jeweled rice & sweet chilli dressing

Breast of duck with glaze of sesame, orange and ginger on a bed of stir-fry vegetables

Braised lamb shanks with traditional minted sauce

Baked fillet of salmon with lemon and dill served with hollandaise sauce.

All dishes above are served with one of the following:

Fresh seasonal vegetables  
Shoestring Vegetables

Mediterranean vegetables roasted in olive oil, garlic and herbs

Continental leaf salad tossed in French dressing topped with pine nuts and Parmesan all served with hot new potatoes and parsley butter.

### Desserts

Chocolate and orange cheesecake

Triple chocolate fudge cake

Salted Caramel & chocolate torte

Profiteroles & chocolate sauce

Lemon meringue pie

Fresh fruit salad

### BBQ buffet Menu options:

All options come with the following:  
Choice of three Salads  
New potatoes, rolls and butter  
Relishes

### Option A

4Oz Beef burger  
Sweet and sour pork chop  
Lemon and pepper chicken thigh

Lemon Mousse  
Belgian Apple Flan  
Cherry brandy trifle

### Option B

BBQ Minute steak  
Spare Rib (Chinese style)  
Jumbo "Korkers" Sausage

Passion Cake  
Chocolate Mousse  
Lemon & Ginger Cheesecake

### Option C

BBQ Cajun Chicken Drumstick  
4oz Beef burger  
"Korkers" Sausage

Chocolate Éclairs

# Swarling Manor

## Gold Package

- ♥ Three course sit down meal wedding breakfast
- ♥ Menu options & choices for your guests
- ♥ Evening food included options

### Optional Upgrades

- ♥ 2019 additional day guests £68 per adult, £35 per child (age dependent)
- ♥ 2020 additional day guests £75 per adult, £42 per child (age dependent)
- ♥ 2021 additional day guests £85 per adult, £47.50 per child (age dependent)
- ♥ Additional evening guests are £15-£25 per person.
- ♥ Canapés or additional courses are available as upgrades at £8.00 per course/canapés payable to Lydden Bell caterers directly.
- ♥ Coffee is available at £2 per person payable to caterers directly.
- ♥ Evening catering can be upgraded to hog roast buffet, payable directly to caterers @ £7.50 per guest.
- ♥ Chivari lime wash chairs instead of gold gilt banquet chairs
- ♥ Linen Napkins in a range of colours
- ♥ Hiring wooden garden games (see hire catalogue)
- ♥ Booking Sweets table or doughnut wheel for your guests.
- ♥ Extending the license past 11:30pm, £175 per hour up to 3am, application dependent.

## Gold Package Menu Options

### **Canapés Choice of 4 @ £8pp**

Cucumber terrine bites  
Chicken liver parfait crostini  
Smoked salmon and cream cheese roll  
Tempura prawns  
Curried Parsnip Cappuccino  
Brie and grape brochette  
Feta and tomato cucumber cup  
Squash and feta crostini  
Fig, Brie and Parma ham roll  
Hummus and olive pitta sticks  
Bloody Mary and Crayfish Shot

### **Amuse Bouche @£2.50pp**

Curried Vegetable Soup

### **Evening Food options**

Bacon Baps and Chip Cones

Savory Buffet- Filled Stick rolls, pork pies, scotch eggs, sausage rolls, assorted quiches, crisps and nuts

To include up to 10 cheeses with breads, crackers, chutneys, pickles and fresh fruit

Hog Roast & Beef Ribeyes with bbq buffet table (surcharge payable per person)

# Swarling Manor

## Gold Package Menu Options

### Wedding Breakfast

Choose 3 options from each course

#### Starters

Smoked Salmon and Crab Roulade with sweet chilli dressed cucumber

Baked Camembert, sweet onion chutney and frozen grapes

Ham Hock Terrine, with celeriac remoulade and onion jam puree

Duck Liver pate, sun blushed tomatoes and Melba toast

Fresh Fig with mozzarella, pomegranate & sweet red wine reduction

Seared Tuna Loin, avocado puree, chilli and lime dressing

#### Mains

Trio of Bathersden beef, sirloin, shin and meatball with grain mustard mash

Chargrilled Belly Pork with apple mash and puree, black pudding and red wine syrup.

Chicken Breast with Brie and Parma ham, wild mushroom sauce and leek rosti

Bacon Wrapped Cod Loin with creamed potato, squash puree, wild mushroom fricassee and samphire.

Duo of Local Lamb with sweet potato 3 ways and redcurrant jus

Chargrilled Aubergine, beef tomato and mozzarella stack, vegetable spring roll and roasted tomato sauce

Roasted Cauliflower Steak with Cauliflower three ways and chimchurri dressing

## BBQ Mains choose 3 meats:

Steak Burgers

Rib eye steaks

Rump steaks

Minted Rump of lamb

BBQ Pork Ribs

Cajun Spiced Chicken

Sweet chilli Chicken

Garlic and Herb chicken

Jerk Pork Loin

Chinese spiced pork belly

Tuna steaks

Salmon Fillet

Swordfish steaks

Halloumi skewers

Mixed vegetable kebabs

Field mushroom burgers

## Buffet Table to include:

Bread/ Stick Baps

Hot Jacket Potatoes

BBQ corn on the cob

Homemade Potato Salad

Homemade Coleslaw

Homemade Rice Salad

Caesar Dressed Lettuce

Balsamic Glazed Tomato and

Cucumber Salad

Beetroot and Pickles

Apple Sauce and Horseradish

## Desserts

Chocolate mousse cup with salted caramel and peanut brittle

Trio of crème Brule raspberry, hazelnut and cappuccino

Cherry panna cotta with almond ice cream and biscuits served with cherry compote

Flamed Lemon tart with lemongrass ice cream and passion fruit

Eton Mess cheesecake with popping candy

# Swarling Manor

## Platinum Package

- ♥ Three courses dining, sit down wedding breakfast catered by award winning Chives Caterers.
- ♥ Option to add Evening food
- ♥ Event management from catering team

### Optional Upgrades

- ♥ 2019 additional day guests £75 per adult, £35 per child (age dependent).
- ♥ 2020 additional day guests £80 per adult, £42 per child (age dependent)
- ♥ 2021 additional day guests £90 per adult, £47.50 per child (age dependent)
- ♥ Canapés or additional courses are available as upgrades.
- ♥ Coffee is available at £2 per person payable to Chives caterers directly.
- ♥ Evening catering is available, discussion with Chives to arrange directly or you can choose from alternative caterers for the evening food.
- ♥ Chivari lime wash chairs instead of gold gilt banquet chairs
- ♥ Linen Napkins in a range of colours
- ♥ Hiring wooden garden games (see hire catalogue)
- ♥ Booking Sweets table or doughnut wheel for your guests.
- ♥ Extending the license past 11:30pm, £175 per hour up to 3am, application dependent.

# Swarling Manor

## Seated menus

### Soups

Minted pea & feta soup with crème fraiche  
Creamy onion, potato & cheese soup  
Seasonal squash with red pepper & mild chilli  
Mild curried parsnip soup, sour cream & poppadum chips  
Mushroom soup with crisp noodles & coriander leaves  
Rich tomato, fennel & saffron fish chowder with crispbread croutons & basil oil

### Starters

Salmon, leek & potato tart with lemon butter sauce  
A wedge of warmed rich Provençale tart on vegetable julienne with red pepper coulis  
Chicken liver & brandy pate with lavoshe & apple & ale chutney  
White wine poached pear with Parma ham, parmesan & white balsamic dressing on mixed baby leaves  
Goats cheese salad on roasted red peppers & spinach leaves with walnut & honey dressing

### Mains

Breast of chicken stuffed with celeriac & basil wrapped in Parma ham sat on sweet potato mash with basil & chicken jus  
Parceled fillet of slow braised lamb with tomato, pepper, fresh herbs & garlic wrapped in filo  
Slow roasted pork loin with redcurrant glaze & black pudding mash  
Short crust pie of beef, onion & ale with mustard mash & a rich ale sauce  
Local beef brisket slow cooked with red wine, bay leaf & red onion: parsnip puree & red wine sauce  
Twice cooked Ashmore soufflé with mustard sauce  
Aubergine cannelloni with roasted peppers & mozzarella with tomato butter sauce

### Desserts

Individual Summer pudding with whipped cream  
Patisserie filled profiteroles with warm chocolate & caramel sauce  
Salted caramel cheesecake with a salted caramel sauce  
Sticky date & chocolate pudding with butterscotch sauce  
Buttermilk pannacotta with berry sauce & tuile biscuits  
English apple & custard tart with cider syrup

# Swarling Manor

## Twilight Package

**Have you considered having a pre-evening ceremony? Enjoy your ceremony in our picturesque garden at 4:30pm followed by Prosecco aperitif on our Jubilee lawn, speeches, a sumptuous BBQ or hog roast buffet, delightful dessert, cake cutting and then dancing the night away to our resident DJ whilst guests enjoy the photo booth entertainment.**

**Package based on 50 guests.**

- ♥ Exclusive use of venue from 2:30pm until midnight on the chosen date (Not available on Saturdays)
- ♥ Exclusive use of our glorious gardens and open parkland
- ♥ Little Barn or Lawn Gazebo for your civil ceremony (Registrar fees not included)
- ♥ A personal wedding and event coordinator on hand to ensure your day runs smoothly.
- ♥ BBQ Buffet or Hog roast followed by a sumptuous dessert. (Finger buffet alternative available)
- ♥ Menu options available for BBQ.
- ♥ Post ceremony drink and toast drink – two glasses per person.
- ♥ Photography – 5-6 hours coverage from bridal prep until first dance with Photography By Me.
- ♥ DJ for evening entertainment
- ♥ 3 hours Photo booth availability, unlimited prints and a CD of all the photos after your special day.
- ♥ Gold gilt banquet Chairs and 5ft round tables and trestle tables.
- ♥ White Linen
- ♥ Cake knife
- ♥ Table number holders
- ♥ Choice of two wooden/white easels to hold table plans or signs
- ♥ Fully staffed venue for the entirety of your event
- ♥ Dressed venue ready for your personal touches
- ♥ Licensed and fully stocked served bar until 11:30pm (late license available up to 3am for £175 per hour)



# Swarling Manor

Upgrade the drinks package from indulging to

○ **Silver Package - from £ 5 per person supplement**

- ♥ Two glasses of Prosecco or Corona/Becks/Budweiser for post ceremony drinks
- ♥ Half a bottle per person during the meal, choice of; Chenin or Sauvignon Blanc White wine, Rose and Merlot Red wine.
- ♥ Elderflower Presse - non-alcoholic option
- ♥ Two bottles of Kingsdown sparkling presse for adults not drinking wine
- ♥ Jugs of tap water
- ♥ One glass of toasting drink per person
- ♥ Kilner of Squash for children throughout the drinks reception and wedding breakfast.

○ **Gold Package - from £ 8 per person supplement**

- ♥ Two glasses of Pimms with lots of fresh fruit or Corona/Becks/Budweiser for post ceremony drinks
- ♥ Half a bottle per person during the meal, choice of Chenin or Pinot Grigio White Wine, Rose or White Zinfandel Rose, Malbec Red Wine.
- ♥ One bottle of Apple Juice from local farm per table
- ♥ Elderflower Presse
- ♥ Two bottles of Kingsdown sparkling presse for adults not drinking wine
- ♥ One bottle of sparkling and still water per table
- ♥ One glass of toasting drink per person
- ♥ Kilner of Squash for children throughout the drinks reception and wedding breakfast.

○ **Platinum Package - from £16 per person supplement**

- ♥ Two glasses of Champagne or two bottles of Chapel Down Curious Brew or Curious Apple Cider for post ceremony drinks.
- ♥ Half a bottle per person during the meal, choice of any wines listed above.
- ♥ One bottle of Apple Juice from local farm per table
- ♥ Elderflower Presse
- ♥ Two bottles of Kingsdown sparkling presse for adults not drinking wine
- ♥ Two bottles of sparkling and still water per table
- ♥ One glass of Champagne for the toast
- ♥ Fruit Juice per child for the wedding breakfast and drinks reception.
- ♥ Kilner of squash throughout the day available for children only.

# Swarling Manor

## Pricing Structure

Payment plans are available for all package options.

### Bespoke Hire

(Includes exclusive use of venue from 10am on your event date until 11:30pm, our standard tables and chairs for up to 100 day guests and white table linen, event planner, co-ordination and management starts from £300)

Day/Months	Monday - Thursday			Friday or Sunday			Saturday		
	2019	2020	2021	2019	2020	2021	2019	2020	2021
May - September	£3000	£3250	£3500	£4000	£4250	£4500	£5000	£5250	£5500
October - April	£1750	£2000	£2250	£2000	£2250	£2500	£2500	£2750	£3000

### Twilight Package

Day/Months	Monday - Thursday			Friday or Sunday			Saturday		
	2019	2020	2021	2019	2020	2021	2019	2020	2021
May - September	£5250	£5725	£5975	£5750	£6475	£6725	£6500	£7075	£7325
October - April	£4800	£5275	£5525	£5150	£5725	£5975	£5500	£5975	£6225

# Swarling Manor

## Silver Package

Day/Months	Monday - Thursday			Friday or Sunday			Saturday		
	2019	2020	2021	2019	2020	2021	2019	2020	2021
May - September	£6650	£6895	£7300	£7650	£7895	£8300	£8650	£8895	£9300
October - April	£5150	£5645	£6050	£5650	£6145	£6450	£5900	£6395	£6650

## Gold Package

Day/Months	Monday - Thursday			Friday or Sunday			Saturday		
	2019	2020	2021	2019	2020	2021	2019	2020	2021
May - September	£7425	£7650	£8060	£8425	£8650	£9060	£9425	£9650	£10060
October - April	£5925	£6400	£6650	£6425	£6900	£6900	£6675	£7150	£7310

## Platinum Package

Day/Months	Monday - Thursday			Friday or Sunday			Saturday		
	2019	2020	2021	2019	2020	2021	2019	2020	2021
May - September	£7450	£8160	£8600	£8450	£9160	£9600	£9450	£10160	£10600
October - April	£5950	£6910	£7500	£6450	£7410	£7750	£6700	£7660	£7950

# Swarling Manor

We look forward to working with you to plan, organise and capture your special day with us!



Swarling Events,  
Swarling Hill Road,  
Petham,  
Kent,  
CT4 5QW

Events Team - [events@swarlingmanor.com](mailto:events@swarlingmanor.com)  
Contact us on 07742100155